

迎賓彩碟滿漢皿

廣式燒鴨/酸辣雲耳/燒椒茄蛋  
蜜汁松阪/煙燻茶皇雞/金沙鮮魷

Assorted Appetizers

金銀蒜香海虎蝦

Steamed Tiger Shrimp Flavored Garlic

XO 醬炒花枝帆立貝

Stir-Fried Cuttlefish and Yesso Scallop  
in X.O Sauce

瑤柱翡翠海皇羹

Braised Seafood Soup with Dried Scallop

韭香甘露蒸龍虎斑

Steamed Grouper with Chives

避風塘法式小戰斧

Deep Fried Tomahawk Pork Chop

with Dry Spicy and Garlic

蟲草菌菇燉童雞

Double Boiled Chicken Soup

with Chinese Herbs and Mushroom

清炒季節綜合鮮蔬

Sautéed Seasonal Vegetables

巧手美點映雙輝

Chinese Petit Fours

南洋椰汁紫米露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(一)

每桌 NT\$19,800+10%

(每桌十人計算、加人加價)

國賓美饌迎賓皿

廣式燒鴨/酸辣雲耳/燒椒茄蛋  
蜜汁松阪/煙燻茶皇雞/金沙鮮魷

Assorted Appetizers

黑松露蒸海虎蝦

Steamed Tiger Shrimp with Black Truffle Sauce

醬爆花枝螺片

Stir-Fried Cuttlefish and Whelk Conch Slice

in Chef's Special Sauce

瑤柱雞絲燕窩羹

Braised Bird's Nest with Chicken Shred and Dried Scallop

三珍寶蒸龍虎斑

Steamed Grouper with Pickles

孜然風味霸王骨

Deep Fried Pork Ribs in Flavored Cumin

元氣棗蔘燉烏雞

Doubled Boiled Chicken Soup

with Jujube and Chinese Ginseng

菌菇雲耳燴鮮蔬

Sautéed Seasonal Vegetable with Mushroom

巧手美點映雙輝

Chinese Petit Fours

國賓陳皮花豆露

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(二)

每桌 NT\$19,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、和牛牛頰肉(紐澳)】

【豬肉產地:燻蹄(加拿大),其餘豬肉製品產地台灣】

彩碟美饌迎賓皿

芥味軟絲/廣式燒鴨/芹香海蜇  
椒麻雞/藹香牛肉/韭香皮蛋鬆

Assorted Appetizers

薑蔥起司龍蝦尾

Stir-Fried Lobster Tail

with Shallot, Ginger and Cheese Sauce

黑松露炒螺片鮮帶

Stir-fried Scallop and Whelk Conch Slice

in Black Truffle Sauce

鮑魚海味佛跳牆 (位上)

Steamed Assorted Meats and Abalone in Casserole

避風塘軟殼蟹

Deep Fried Soft Shell Crab with Dry Spicy and Garlic

花雕鮮露七星斑

Steamed Leopard Coral Grouper with Hua Diao Wine

京都焗肉排拚甘蔗蝦

Peking Pork Ribs with Fried Sugar Cane Shrimp

干鍋鴛鴦花椰菜

Stir-fried cauliflower and Broccoli

with Dried Chili Pepper

豆奶叉燒酥/芝麻 QQ 包

Chinese Petit Fours

鮮果杏仁凍豆腐

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(一)

每桌 NT\$22,800+10%

(每桌十人計算、加人加價)

彩碟美饌迎賓皿

芥味軟絲/廣式燒鴨/芹香海蜇  
椒麻雞/藹香牛肉/韭香皮蛋鬆

Assorted Appetizers

金菇彩椒龍蝦尾

Brasied Lobster Tail with Mushroom

and Mung Bean Noodles

XO 醬炒鳳球玉帶子

Stir-Fried Scallop and Chicken in X.O. Sauce

花膠芽白燉土雞(位上)

Double Boiled Fish Maw and Chicken Soup

三星蔥露南非鮑

Steamed Abalone with Shallot & Soy sauce

雞縱菇蒸七星斑

Steamed Leopard Coral Grouper with Termite Mushroom

爐烤帶骨牛小排

Roasted Bone in Beef

牛肝菌綜合鮮蔬

Sautéed Seasonal Vegetable with Porcini

蜜蘋叉燒酥/脆皮流沙包

Chinese Petit Fours

酒釀桂花湯圓

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(二)

每桌 NT\$22,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、和牛牛頰肉(紐澳)】

【豬肉產地:燻蹄(加拿大),其餘豬肉製品產地台灣】

國賓美饌迎賓皿

香蘋烏魚子/紹興醉雞/五味九孔  
脆皮乳豬/沙拉貴妃鮑/霍香牛肉

Assorted Appetizers

清蒸花雕活龍蝦(位上)

Steamed Live Lobster with Hua Diao Wine

翡翠杏菇玉帶子

Stir-Fried Scallop and King Oyster Mushroom

原盅菜膽雞煲翅(位上)

Double Boiled Shark's Fin and Chicken Soup

流星玉環原粒鮑

Brasied Abalone and Mushroom in Brown Sauce

三珍寶蒸紅條

Steamed Leopard Coral Grouper with Pickles

豉蒜法式羊小排

Stir-Fried Lamb Chops

with Garlic and Black Bean Sauce

腐竹銀杏浸鮮蔬

Brasied Mix Vegetables with Beancurd & Ginkgo

蒲燒鰻魚燒賣/爆漿流沙尖堆

Chinese Petit Fours

桂花雪耳燉雪蛤

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(一)

每桌 NT\$25,800+10%

(每桌十人計算、加人加價)

國賓彩蝶迎賓皿

香蘋烏魚子/紹興醉雞/五味九孔  
脆皮乳豬/沙拉貴妃鮑/霍香牛肉

Assorted Appetizers

上湯薑蔥活龍蝦(位上)

Stir-Fried Live Lobster with Shallot and Ginger

麻油杏菇松阪豚

Stewed Matsusaka Pork, King Oyster Mushroom  
in Sesame Oil

花膠松茸燉土雞(位上)

Double Boiled Fish Maw, Matsutake  
and Chicken Soup

蠔皇北菇燴海蔘

Brasied Sea Cucumber and Mushroom  
in Oyster Sauce

花雕鳳脂蒸紅條

Steamed Leopard Coral Grouper  
with Huadiao Wine

慢燉和牛牛臉頰

Simmered Wagyu Beef Cheek  
貝酥野菌煨蘆筍

Brasied Asparagus and Mushroom in Superior Soup  
玉桂蘋果酥/抹茶紅豆尖堆

Chinese Petit Fours

橘瓣酒釀湯圓

Chef's Special Sweet Soup

寶島四季鮮果皿

Seasonal Fresh Fruit Platter

(二)

每桌 NT\$25,800+10%

(每桌十人計算、加人加價)

【牛肉產地:牛腱(紐澳)、和牛牛頰肉(紐澳)】

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